

Camden High School

Together we achieve

YEAR 12 FOOD TECHNOLOGY 2023

TOPIC: Food Manufacture Research Task	MARKS:	/ 20
SUBMISSION REQUIREMENTS:	WEIGHTING:	20%
Term 4 Week 7 Thursday 23rd November 2023		
Assessment is to be submitted on Canvas	77 77	

OUTCOMES TO BE ASSESSED:

H1.1 Explains manufacturing processes and technologies used in the production of food products

DIRECTIONAL VERBS:

Explains- Relate cause and effect; make the relationships between things evident; provide why and/ or how

TASK DESCRIPTION:

Choose **ONE** of the following manufactured foods listed below:

- i. Pasta
- ii. Canned tomatoes
- iii. Packaged chocolate
- iv. Tomato sauce

There are two parts to this task

- a. Explain the processes that transform the raw materials in this product into the manufactured food
- b. With reference to your chosen product, **explain** the technologies that would be used in the production of the product. (This includes the machinery used)

ASSESSMENT CRITERIA:

You need to choose one manufactured food from the list.

You will be assessed on your ability to:

- **Explain,** by showing cause and effect, how and why the processes transform the raw materials into the manufactured food. You should include a subheading for each of the processes. Write at least half of an A4 page for each process.
- With reference to your chosen product, **explain** the processing technologies that would be used in the manufacture of the product. (Minimum of 3 technologies, half A4 page each not including pictures)

Part A	Mark	Grade
Outstanding explanation of the processes that transform the raw materials in chosen product into manufactured food with all steps included. Subject specific terminology used extensively in response	9-10	Α
Highly explains the processes that transform the raw materials in chosen product into manufactured food with most steps included. Subject specific terminology used in response	7-8	В
Sound explanation of the processes that transforms the raw materials in chosen product into manufactured food with some steps included. Some subject specific terminology used in response	5-6	С
Basic explanation of the processes that transforms the raw materials in chosen product into manufactured food. Identifies few of the steps	3-4	D
Limited explanation of the processes that transforms the raw materials in chosen product into manufactured food. May or may not list steps	1-2	E
Part B		
Outstanding explanation of all the technologies including machineries used in the manufacture of the chosen product with examples. Subject specific terminology used extensively in response.	9-10	А
Highly explains technologies including machinery used in the manufacture of the chosen product with examples. Subject specific terminology used in response.	7-8	В
Sound explanation of the technologies and machineries used in the manufacture of the chosen product. Some subject specific terminology used in response	5-6	С
Basic explanation of the technologies used in the manufacture of the chosen product.	3-4	D
Limited explanation of the technologies	1-2	Е

12 FOOD TECHNOLOGY HSC UNIT 1 FOOD MANUFATURE TASK 1 PART A

Outcome: H1.1 Explains manufacturing processes and technologies used in the production of food products

Explains- Relate cause and effect; make the relationships between things evident; provide why and/or how

Choose ONE of the following manufactured foods listed below:

i. Pasta

ii. Canned tomatoes

iii. Packaged chocolate

iv. Tomato sauce

Question part a: Explain the processes that transform the raw materials in this product into the manufactured food

Describe	Explain	Analyse	Interpret Meaning Critically Analyse	Critically Analyse	Evaluate
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12 FOOD TECHNOLOGY HSC UNIT 1 FOOD MANUFATURE TASK 1 PART B

Outcome: H1.1 Explains manufacturing processes and technologies used in the production of food products

Explains- Relate cause and effect; make the relationships between things evident; provide why and/or how

Choose ONE of the following manufactured foods listed below:

i, Pasta

ii. Canned tomatoes

iii. Packaged chocolate

iv. Tomato sauce

Question part b: With reference to your chosen product, explain the technologies that would be used in the production of the product. (This includes the machinery used)

Evaluate				
Critically Analyse				
Interpret Meaning Critically Analyse				
Analyse				
Explain				
Describe				
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